

Title (en)
HARD CANDY

Title (de)
HARTBONBON

Title (fr)
BONBON DUR

Publication
EP 3482638 A4 20200311 (EN)

Application
EP 17827357 A 20170621

Priority
• JP 2016136557 A 20160711
• JP 2017022851 W 20170621

Abstract (en)
[origin: EP3482638A1] Provided is a hard candy which has excellent texture and which allows significant reduction in sugars. The hard candy satisfies (A) to (c) : (A) Containing 80% by mass or more of water-soluble dietary fiber per solid content; (B) Containing at least 6% by mass of water; and (C) The glass transition temperature is 20°C or higher.

IPC 8 full level
A23G 3/34 (2006.01); **A23G 3/38** (2006.01); **A23G 3/42** (2006.01); **A23L 29/30** (2016.01); **A23L 33/125** (2016.01)

CPC (source: EP US)
A23G 3/362 (2013.01 - EP); **A23G 3/38** (2013.01 - EP); **A23G 3/42** (2013.01 - EP US); **A23L 29/30** (2016.07 - EP); **A23L 29/35** (2016.07 - EP); **A23L 33/125** (2016.07 - EP)

Citation (search report)
• [XA] US 2014186513 A1 20140703 - DELBAERE FRANÇOIS [FR]
• [XA] JP 5760509 B2 20150812
• [XA] US 6780990 B1 20040824 - LE ANH SI [US]
• [XA] US 4528206 A 19850709 - KASTIN HOWARD [US]
• [A] RAUDONUS J ET AL: "INVESTIGATION INTO THE ADDITION OF POLYDEXTROSE OR HSH TO ISOMALT-BASED HARD CANDIES", CONFECTIONERY PRODUCTION, SPECIALISED PUBLICATIONS LTD., SURREY, GB, vol. 66, no. 2, 1 February 2000 (2000-02-01), pages 16/17, XP000902647, ISSN: 0010-5473
• See references of WO 2018012227A1

Designated contracting state (EPC)
AL AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HR HU IE IS IT LI LT LU LV MC MK MT NL NO PL PT RO RS SE SI SK SM TR

DOCDB simple family (publication)
EP 3482638 A1 20190515; **EP 3482638 A4 20200311**; CN 109475145 A 20190315; JP 2018007567 A 20180118; JP 6059843 B1 20170111; US 2019313662 A1 20191017; WO 2018012227 A1 20180118

DOCDB simple family (application)
EP 17827357 A 20170621; CN 201780042632 A 20170621; JP 2016136557 A 20160711; JP 2017022851 W 20170621; US 201716317226 A 20170621